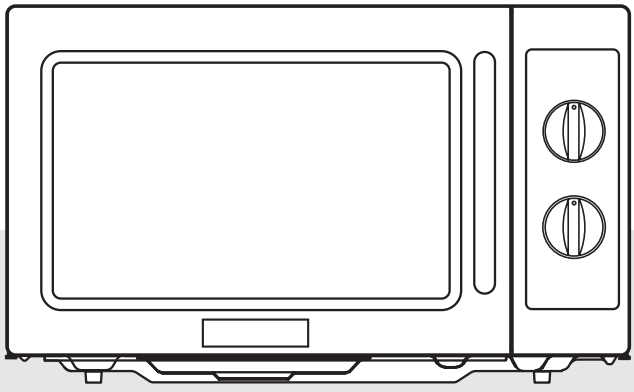
RADIANCE

MICROWAVE OVEN

TMW-1100MR



OPERATING
INSTRUCTIONS

Before operating this oven, please read these instructions completely.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:
WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars-are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
    a) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    b) Remove wire twist ties from paper or plastic bags before placing bag in oven.
    c) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
    d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapours from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
18. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
19. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
20. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
    1 Do not overheat the liquid.
    2 Stir the liquid both before and halfway through heating it
    3 Do not use straight-sided containers with narrow necks.
    4 After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    5 Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

RADIO FREQUENCY INTERFERENCE STATEMENT
FEDERAL COMMUNICATIONS COMMISSION (U.S.A ONLY)

WARNING:
This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception.
It has been type-tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.
However, there is no guarantee that interference will not occur in a particular installation.
If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the followings.

- Reorient the receiving antenna of radio or television.
- Relocate the Microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

THE MANUFACTURER is not responsible for any radio or TV interference caused by UNAUTHORIZED MODIFICATION to this microwave oven. It is the responsibility of the user to correct such interference.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, the grounding plug reduces the risk of electric shock by providing an escape wire for electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING:
Improper use of the grounding can result in a risk of electric shock.
Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

- Do not use an extension cord, if the power supply cord is too short, have a qualified electrician or serviceman install a three slot receptacle. This oven should be plugged into a seperate 60 hertz circuit with the electrical rating. When a microwave oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

WARNING:
Do not cut or remove the third (ground) prong from the power cord under any circumstances.

INSTALLATION

1 **Examine the oven after unpacking.**
Check for damage such as a misaligned door, broken door or dent in the cavity.
If any damage is visible, DO NOT INSTALL, and notify your dealer immediately.

2 **Level, flat location.**
Install the microwave oven on a level, flat surface.

3 **Ventilation.**
Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause a failure. For proper ventilation, allow 4 inches of space between oven top, sides, rear and adjacent surfaces.

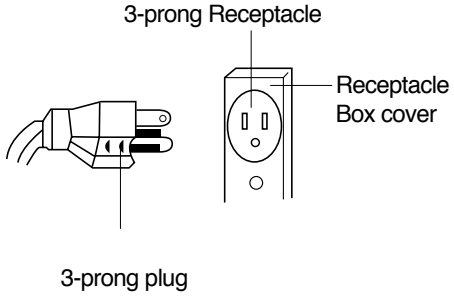
4 **Away from radio and TV sets.**
Poor television reception and radio interference may result if the oven is located close to a TV, radio, antenna, feeder, etc. Place the oven as far from them as possible.

5 **Away from heating appliances and water taps.**
Keep the oven away from heat, steam or splashing liquids. These things can adversely affect oven wiring and contacts.

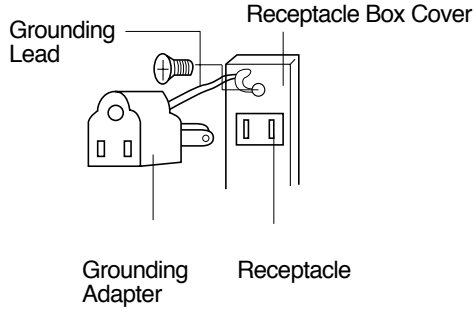
6 **Power supply.**
- Check your local power source.
  This microwave oven requires a current of approximately 14.5 amperes, 120Volts, 60Hz grounded outlet.
  1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
  2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
  3. If a long cord or extension cord is used:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- The extension cord must be a grounding type 3-wire cord.
- The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

7 The minimum height of free space necessary above the top surface of the oven is 4inch.

When use 3-pronged plug



When use grounding adaptor, make sure the receptacle box is fully grounded.

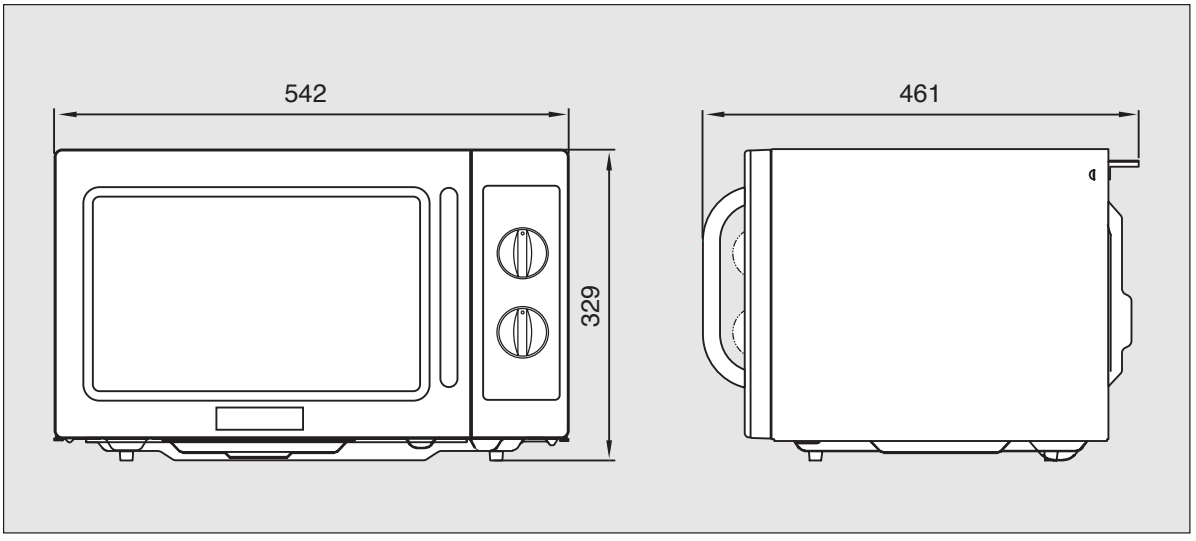


"THE CANADIAN ELECTRICAL CODE DOES NOT ALLOW THE USE OF THE GROUNDING ADAPTOR"

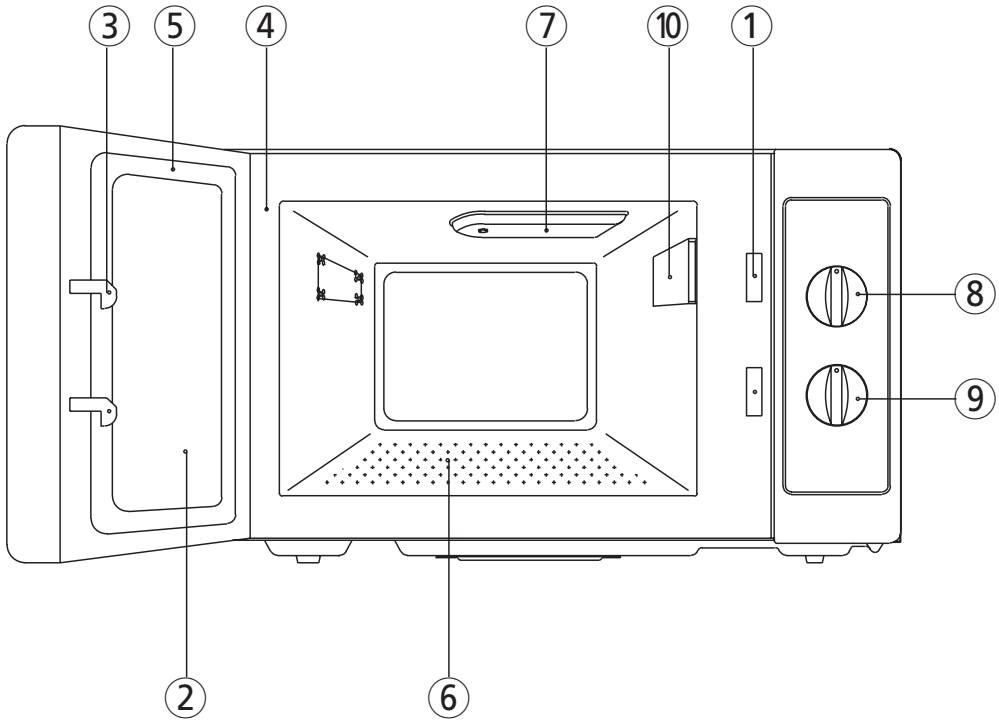
SPECIFICATIONS

POWER SUPPLY		120V AC 60 Hz SINGLE PHASE WITH GROUNDING
MICROWAVE	POWER CONSUMPTION	1500W
	OUTPUT POWER	1000W
	FREQUENCY	2450 MHz
OUTSIDE DIMENSIONS (W x H x D)		542 x 329 x 461 mm (21.34 x 12.95 x 18.15 in.)
CAVITY DIMENSIONS (W x H x D)		350 x 230 x 357 mm (13.78 x 9.06 x 14.06 in.)
NET WEIGHT		APPROX. 18 Kg (39.68 lbs.)
TIMER		10 min. SINGLE SPEED.
POWER SELECTIONS		5 LEVELS

** Specifications are subject to change without notice.*



FEATURES DIAGRAM



① **SAFETY INTERLOCK SYSTEM.**

② **DOOR VIEWING SCREEN -** Allows viewing of food. The screen is designed so that light can pass through, but not the microwave.

③ **DOOR HOOK -** When door is closed, it will automatically shut off. If the door is opened while the oven is operating, magnetron will immediately stop operating.

④ **OVEN CAVITY.**

⑤ **DOOR SEAL -** Door seal maintains the microwave energy within the oven cavity and prevents microwave leakage.

⑥ **PLATE TRAY -** Made of special heat resistant ceramic. Food in a proper receptacle is placed on this plate for cooking.

⑦ **STIRRER COVER -** This is located on the ceiling with the stirrer fan.

⑧ **KNOB V.P.C -** Used to select a microwave power level.

⑨ **KNOB TIMER -** Used in setting cooking time for all functions.

⑩ **INLET COVER -** Protect the air hole from splashes of cooking foods.

OPERATION

1 Connect the mains lead to an electrical outlet.

2 After placing the food in a suitable utensil, open the oven door and put it on the plate tray.
The plate tray must always be in place during cooking.

3 Close the door and make sure that it is firmly closed.

4 Set the variable power selector to the desired power level.

POWER LEVEL	OUTPUT POWER
LOW	17%
DEFROST	33%
MEDIUM	55%
MED. HIGH	77%
HIGH	100%

5 Set the time control by turning the timer knob and then microwave cooking starts.
• If turning the timer knob for less than 2 minutes, turn it past 2 minutes and then back to the desired time.

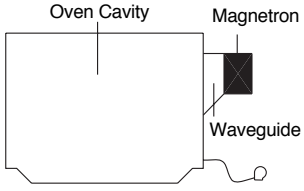
6 Microwave energy will be turned off automatically when the timer point to “OFF”.
Then take out foods.
• To prevent the oven operating with the door open, your microwave oven is fitted with safety door interlock switches. If you wish to inspect the food during the cooking time, simply open the door. The oven will automatically stop cooking.
To continue cooking, you simply close the door.
• If you wish to stop cooking during the cooking simply, turn the timer knob the point “OFF”. Cooking can be reset at any time during the cooking cycle by only turning the timer knob.
• Do not let the timer continue to operate after removing food.

MICROWAVING PRINCIPLES

Microwave energy has been used in this country to cook and reheat food since early experiments with RADAR in World War ll. Microwaves are present in the atmosphere all the time, both naturally and manmade sources. Manmade sources include radar, radio, television, telecommunication links and car phones.

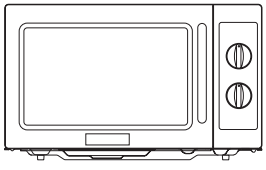
HOW MICROWAVES COOK FOOD

Microwave oven is a Group 2 ISM equipment in which radio-frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a
Class B equipment suitable directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.



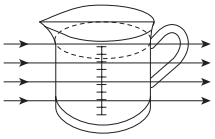
In a microwave oven, electricity is converted into microwave by the MAGNETRON.

▶REFLECTION



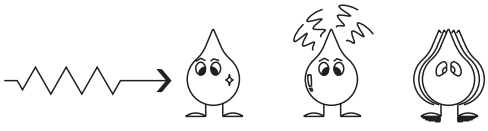
The microwaves bounce off the metal walls and the metal door screen.

▶TRANSMISSION



Then they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent.

▶ABSORPTION



The microwaves cause the water molecules to vibrate which causes FRICTION, i.e. HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 1 1/2 - 2 inches(4-5cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.

CONVERSION CHARTS

WEIGHT MEASURES	
15 g	1/2 oz.
25 g	1 oz.
50 g	2 oz.
100 g	4 oz.
175 g	6 oz.
225 g	8 oz.
450 g	1 lb.

VOLUME MEASURES	
30 ml	1 fl.oz.
100 ml	3 fl.oz.
150 ml	5 fl.oz. (1/4 pt)
300 ml	10 fl.oz. (1/2 pt)
600 ml	20 fl.oz. (1pt)

SPOON MEASURES	
1.25 ml	1/4 tsp
2.5 ml	1/2 tsp
5 ml	1 tsp
15 ml	1 tbsp

FLUID MEASUREMENTS		
1 Cup	= 8 fl.oz.	= 240 ml
1 Pint	= 16 fl.oz. (UK 20 fl.oz.)	= 480 ml (UK 560 ml)
1 Quart	= 32 fl.oz. (UK 40 fl.oz.)	= 960 ml (UK 1120 ml)
1 Gallon	= 128 fl.oz. (UK 160 fl.oz.)	= 3840 ml (UK 4500 ml)

COOKING INSTRUCTIONS

Utensil Guide

Only use utensils that are suitable for use in microwave ovens.
To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken choosing the utensil. If the utensil is marked microwave-safe, you do not need to worry. The following table lists various of utensil and indicates whether and how they should be used in a microwave oven.

Utensil	Safe	Comments
Aluminium foil	▲	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	●	Do not preheat for more than 8minutes.
China and earthenware	●	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	●	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	●	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	×	May catch fire.
• Recycled paper or metal trims	×	May cause arcing.
Glassware		
• Oven-to-table ware	●	Can be used, unless decorated with a metal trim.
• Fine glassware	●	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	●	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	×	May cause arcing or fire.
• Freezer bag twist ties	×	
Paper		
• Plates, cups, napkins and Kitchen paper	●	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	×	May cause arcing.
Plastic		
• Containers	●	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	●	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	▲	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	●	Can be used to retain moisture and prevent spattering.

● : Recommended use
▲ : Limited Use
× : Not Recommended

COOKING TECHNIQUES

STANDING TIME

Dense foods e.g. meat, jacket potatoes and cakes, require standing time(inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the center completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting food, standing time should also be allowed. If food is not cooked after standing time, return to the oven and cook for additional time.

MOISTURE CONTENT

Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.

DENSITY

Porous airy foods heat more quickly than dense heavy foods.

CLING FILM

Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot.

SHAPE

Even shapes cook evenly. Food cooks better by microwave when in a round container rather than square.

SPACING

Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other.

STARTING TEMPERATURE

The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature.

LIQUIDS

All liquids must be stirred before and during heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT.

TURNING & STIRRING

Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

ARRANGING

Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside.

QUANTITY

Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions.

PIERCING

The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.

COVERING

Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items.

COMMERCIAL MICROWAVE OVEN COOKING GUIDE

To Cook						
Food / Quantity	Temp.	Power Level	Weight			Techniques
Popcorn	Room	High	3.0oz.	3.5oz	-	Center on Plate Tray
			2:30	2:30	-	
Potato	Room	High	1ea	2ea	3ea	Prick potatoes 2~3 times with a fork.
			4:00	7:00	10:00	
Bacon	Chilled	High	2 slices	4 slices	6 slices	Cook between paper towels.
			1:00	1:50	2:50	
Sliced Carrots	Room	High	8oz.	-	-	Cover add 2tbsp water.
			2:20	-	-	
Whole Cauliflower	Room	High	1lb.	-	-	Cover add 1tbsp water.
			3:50	-	-	
Green Beans	Room	High	8oz.	-	-	Cover add 2tbsp water.
			2:10	-	-	
Broccoli-cut-up	Room	High	8oz.	-	-	Cover add 1tbsp water.
			2:00	-	-	
Corn on cob	Room	High	1ea	2ea	3ea	Wrap in plastic wrap.
			1:10	2:10	3:10	
Peas/ Corn	Frozen	High	8oz.	16oz.	-	Cover add 1tbsp water.
			2:10	4:20	-	
Mixed Vegetables	Frozen	High	8oz.	-	-	Cover add 1tbsp water.
			2:10	-	-	
Frozen Dinner	Frozen	Med High	10~12oz.	12~18oz.	-	Slit top if instructed.
			4:10	5:00	-	
Frozen Breakfast	Frozen	Med High	2~4oz.	4~6oz.	6~8oz.	Slit top if instructed.
			:45	1:45	2:10	

To Reheat						
Dinner Plate	Chilled	Med High	10~12oz.	12~18oz.	-	Cover, stir halfway.
			2:50	3:20	-	
Beefaroni	Chilled	High	16oz.	-	-	Cover, stir halfway.
			4:00	-	-	
Macaroni Cheese	Chilled	High	32oz.	-	-	Cover, stir halfway.
			8:00	-	-	
Noodle/ Rice soups	Chilled	High	12oz.	-	-	Cover, stir halfway.
			3:20	-	-	
Chicken/ Beef broth	Chilled	High	12oz.	-	-	Cover, stir halfway.
			2:50	-	-	
Hot dog	Chilled	Med high	1ea	2ea	3ea	Add bun
			:20	:35	1:05	
Burger	Chilled	Med high	1ea	2ea	3ea	Add bun
			:35	1:00	1:25	
Muffin/Rolls	Room	High	1ea	2ea	4ea	Cover loosely
			:10	:10	:20	
Pizza	Chilled	Med	1slice	2slices	3slices	Place on paper towel.
			:45	1:30	2:30	
Chicken sandwich	Chilled	High	1slice	2slices	4slices	Add bun
			:35	:50	1:40	

CARE OF YOUR MICROWAVE OVEN

1 Turn the oven off before cleaning.

2 Keep the inside of the oven clean. When food spatters or spilled liquids adhere to **oven walls, plate tray, stirrer cover and inlet cover** wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.

3 The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

4 If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.

5 If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

IMPORTANT CAUTIONS

1. Do not operate after removed food.
2. Do not operate the oven without **stirrer cover** in place.
3. Do not remove the **stirrer cover** and **plate tray**.

CARE AND CLEANING

Although your oven is provided with safety features, it is important to observe the following:

1. It is important not to defeat or tamper with safety interlocks.

2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads.

3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a competent service technician. It is particularly important that the oven closes properly and that there is no damage to the:
   i) Door(bent)
   ii) Hinges and Hookes(broken or loosened)
   iii) Door seals and sealing surfaces.

4. The oven should not be adjusted or repaired by anyone except a properly competent service technician.

5. The oven should be cleaned regularly and any food deposits removed;

6. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

USE YOUR MICROWAVE OVEN SAFELY

General Use

Do not attempt to defeat or tamper with safety interlocks.
Do not place any object between the oven front frame and the door or allow residue to build up on sealing surfaces. Wipe with a mild detergent, rinse and dry. Never use abrasive powders or pads.
Do not subject the oven door to strain or weight such as a child hanging on an open door.
This could cause the oven to fall forward resulting in injury to you and damage to the oven.

Do not operate the oven if door seals or sealing surfaces are damaged; or if door is bent; or if hinges are loose or broken.
Do not operate the oven empty. This will damage the oven.
Do not attempt to dry clothes, newspapers or other materials in the oven. They may catch on fire.
Do not use recycled paper products as they may contain impurities which may cause sparks or fires.
Do not hit or strike the control panel with hard objects. This can damage the oven.

Food

Never use your microwave oven for home canning. The oven is not designed for proper home canning. Improperly canned food may spoil and be dangerous to consume.
Always use the minimum recipe cooking time. It is better to undercook rather than overcook foods. Undercooked foods can be returned to the oven for more cooking. If food is overcooked, nothing can be done.
Heat small quantities of food or foods with low moisture carefully. These can quickly dry out, burn or catch on fire.
Do not heat eggs in the shell. Pressure may build up and eggs can explode.
Potatoes, apples, egg yolks and sausages are examples of food with non-porous skins.
These must be pierced before cooking to prevent bursting.
Do not attempt to deep fat fry in your microwave oven.
Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out, stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.
Do not leave the oven unattended while popping corn.
Do not pop corn in a paper bag unless it is the commercially prepared Microwave Popcorn product. The kernels can overheat and ignite a brown paper bag.
Do not put packaged Microwave Popcorn bags directly on the oven tray. Place the package on a microwave safe glass or ceramic plate to avoid overheating and cracking the oven tray.
Do not exceed the Microwave Popcorn manufacturers suggested popping time.
Longer popping does not yield more popcorn but it can result in scorch, burn of fire. Remember, the Popcorn bag and tray can be too hot to handle. Remove with caution and use pot holders.

ARCING

If you see arcing, open the door and correct the problem.
Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

BEFORE YOU CALL FOR SERVICE

Refer to following checklist, you may prevent an unnecessary service call.

* The oven doesn't work;
  1. Check that the power cord is securely plugged in.
  2. Check that the door firmly closed.
  3. Check that the cooking time is set.
  4. Check for a blown circuit fuse or tripped main circuit breaker in your house.

* Sparking in the cavity;
  1. Check that utensils are metal containers or dishes with metal trim.
  2. Check that metal skewers touch the interior walls.

If there is still a problem, contact the service station.
A list of these stations is included in the oven.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!

QUESTIONS AND ANSWERS

* **Q : I accidentally ran my microwave oven without any food in it. Is it damaged?**
  A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.

* **Q : Can the oven be used with the plate tray removed?**
  A: No. Plate tray must always be used in the oven before cooking

* **Q : Can I open the door when the oven is operating?**
  A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

* **Q : Why do I have moisture in my microwave oven after cooking?**
  A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.

* **Q : Does microwave energy pass through the viewing screen in the door?**
  A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

* **Q : Why do eggs sometimes pop?**
  A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

* **Q : Why this standing time recommended after the cooking operation has been completed?**
  A : Standing time is very important.
  With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

* **Q : What does “standing time” mean?**
  A : “Standing time” means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

* **Q : Why does my oven not always cook as fast as the microwave cooking guide says?**
  A : Check your cooking guide again to make sure you’ve followed directions exactly and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent overcooking... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

* **Q : Will the microwave oven be damaged if it operates while empty?**
  A : Yes. Never run it empty.

* **Q : Can I pop popcorn in my microwave oven? How do I get the best results?**
  A : Yes. Pop packaged microwave popcorn following manufacture’s guidelines. Do not use regular paper bags. Use the “listening test” by stopping the oven as soon as the popping slows to a “pop” every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.

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LIMITED WARRANTY

WARRANTY CLAIM:

German Knife / Radiance warrants that the equipment, as supplied from the factory to the end-user, is free from defects in materials and workmanship. Should any part be found defective resulting from normal use within the defined warranty period, German Knife / Radiance will gladly dispatch an authorized service agency to repair and/or replace necessary parts under the following conditions.

Repairs under this warranty are to be performed by a German Knife / Radiance authorized service agency only. German Knife / Radiance will not be responsible for service parts and labor charges performed by non-authorized service companies. All claims should include the model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

PRODUCTS UNDER WARRANTY:

One Year Warranty:

- Radiance Medium Duty Microwaves- ER/MR series (TMW-1100ER, TMW-1100MR)
- Radiance Ranges & Countertop cooking series (All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Cheesemelters, Salamanders, Steam Tables, Hand Wrappers, and Food Warmers (All TACM-, TASM-, RST-, RHW-, RFW-)
- German Knife Light Duty Slicer- LD series (GS-10LD, GS-12LD)

Two Year Warranty:

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M, GS-13A, GS-13M)
- German Knife Meat Grinder (All GG-)
- German Knife Band Saw (All GBS-)

Three Year Warranty:

- Radiance Heavy Duty Microwaves- HD Series (TMW-1200HD, TMW-1800HD)

Any part covered under this warranty that is found by German Knife / Radiance to have been defective within the above time period is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor charges shall include standard straight time labor charges only and reasonable travel time as determined by German Knife / Radiance.

WHAT IS NOT COVERED BY THIS WARRANTY:

German Knife / Radiance's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Equipment failure resulting from improper installation will not be honored under warranty. Examples are wrong utility connection and improper utility supply problems.
- Equipment that has not been maintained accordingly. Examples are calibration of controls, adjustment to pilots and burners, and damage from improper cleaning.
- Equipment that has not been used in an appropriate manner, alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, food, acts of God.
- Warranty is not transferrable and only applies in favor of the original purchaser.
- Equipment failure resulting from electrical power failure, use of extension cords, low voltage, and voltage drops to the unit.

These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. No consequential damages. German Knife / Radiance is not responsible for economic loss, profit loss or special, indirect, or consequential damages. There are no warranties which extend beyond the description on the face hereof.
Outside the U.S., this warranty does not apply to, and German Knife / Radiance is not responsible for, any warranty claims made on products sold or used outside the continent of the United States.